

# NATIONAL DAY BRUNCH

## TEMPTING TABLE

### Manhattan Chopped Salad (V)

With Lemon Vinaigrette



### Artisan Cheese & Charcuterie Platter

Camembert, Parmesan, Chevre Served With Grapes, Walnuts & Cheese Cracker



Bresoala, Pepperoni, Mortadella Served With Dijon Mustard, Pickles



## ROAD TO "TIMESQUARE"

### Land & Sea Platter

Ngoh Hiang, Singapore Chilli Blue Crab, MB3 Black Angus



### Sauces

Grain Mustard / Black Pepper Sauce / Sweet Flour Sauce



### Sides

Sweet Potato Fries (V) / Simply Mac & Cheese (V) / Golden Mantou /  
Bergedil / Grilled Vine Ripened Tomatoes & Vegetables



### Pulled Beef Rendang Sandwich

Pulled Beef, Toasted Seeded Wheat, Coleslaw, Emmental



### Dietary Information



Please advise us of any special dietary requirements, including potential reaction to allergens.  
All prices are subject to service charge & prevailing government taxes.

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## CHICK-MANIA

### Har Cheong Gai

Served On Waffles & Honey



### Egg Addiction

Toasted Traditional Bread, Kaya, Poached Eggs & Butter



## DAZZLING DELIGHTS

### Ondeh Ondeh Cake

### Orh Nee Tart

### Assorted Macaroons



## SEA TREASURE

Top Up \$48

### Boston Lobster

### Snow Crab

### Japanese Oyster



### Condiments

Lemon, Cocktail Dressing

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